IN THE CLAIMS

Of presently pending claims 1-28, please amend claims 12-14 for the sake of clarity, strikeout or double bracketed portions deleted, underlined material added, as follows:

1. (Previously Presented) A dry, organic oxygen scavenging composition for enhancing shelf-life of a packaged product, said composition comprising a plurality of dry ingredients including an enzyme system, a suitable energy source for said enzyme system, and a suitable non-aqueous neutralizing agent for neutralizing acid produced during enzymatic consumption of said energy source and maintaining a stable pH during said enzymatic consumption, said dry, organic composition being suitable for direct contact application to the product of the packaged product with no consumer detectable change in product character.

2. (Previously Presented) The dry, organic oxygen scavenging composition of claim 1 wherein said enzyme system comprises an oxidoreductase enzyme.

3. (Previously Presented) The dry, organic oxygen scavenging composition of claim 2 wherein said enzyme system further comprises catalase.

4. (Previously Presented) The dry, organic oxygen scavenging composition of claim 3 wherein said oxidoreductase enzyme comprises glucose oxidase.

5. (Previously Presented) The dry, organic oxygen scavenging composition of claim 3 wherein said oxidoreductase enzyme comprises hexose oxidase.

6. (Previously Presented) The dry, organic oxygen scavenging composition of claim 3 wherein said suitable energy source comprises a reducing sugar.

7. (Previously Presented) The dry, organic oxygen scavenging composition of claim 6 wherein said reducing sugar is selected from the group consisting of glucose, galactose, fructose, xylose, arabinose, mannose, rhamnose, maltose, isomaltose, lactose, and cellobiose.

8. (Previously Presented) The dry, organic oxygen scavenging composition of claim 7 wherein said suitable energy source comprises a glucose source.

9. (Previously Presented) The dry, organic oxygen scavenging

composition of claim 8 wherein said glucose source comprises dextrose.

10. (Previously Presented) The dry, organic oxygen scavenging composition of claim 9 wherein said oxidoreductase enzyme comprises glucose oxidase.

11. (Previously Presented) The dry, organic oxygen scavenging composition of claim 9 wherein said oxidoreductase enzyme comprises hexose oxidase.

12. (Currently Amended) The dry, organic oxygen scavenging composition of claim 10 wherein said glucose oxidase is present in an amount of between about 1 and 100 activity units (U) per gram.

13. (Currently Amended) The dry, organic oxygen scavenging composition of claim 8 wherein said catalase is present in an amount of between about 1 and 300 activity units (U) per gram.

14. (Currently Amended) The dry, organic oxygen scavenging composition of claim 13 wherein ~~said~~ a source of glucose ~~source~~ is present in an amount of between about 20 to 99 weight percent.

15. (Previously Presented) The dry, organic oxygen scavenging composition of claim 14 wherein said suitable non-aqueous neutralizing agent is present in an amount of about 1 to 80 weight percent of said composition.

16. (Previously Presented) The dry, organic oxygen scavenging composition of claim 15 wherein said suitable non-aqueous neutralizing agent comprises sodium bicarbonate.

17. (Previously Presented) The dry, organic oxygen scavenging composition of claim 14 wherein a molar ratio of glucose to suitable non-aqueous neutralizing agent is in the range of about 0.5 to 1.

18. (Previously Presented) The dry, organic oxygen scavenging composition of claim 14 wherein a molar ratio of glucose to suitable non-aqueous neutralizing agent is in the range of about 10 to 1.

19. (Previously Presented) The dry, organic oxygen scavenging composition of claim 18 wherein said molar ratio of glucose to suitable non-aqueous neutralizing agent is in the range of about 2 to 1.

20. (Previously Presented) The dry, organic oxygen scavenging composition of claim 6 wherein said composition is contained in a water permeable enclosure.

21. (Previously Presented) The dry, organic oxygen scavenging composition of claim 20 wherein said enclosure is a bag.

22. (Previously Presented) The dry, organic oxygen scavenging composition of claim 20 wherein said enclosure is a resealable bag.

23. (Previously Presented) The dry, organic oxygen scavenging composition of claim 20 wherein said enclosure is a sachet.

24. (Previously Presented) The dry, organic oxygen scavenging composition of claim 6 wherein said composition is contained in laminate product receiving structure.

25. (Previously Presented) The dry, organic oxygen scavenging composition of claim 6 wherein said composition is embodied in a three dimensional form.

26. (Previously Presented) A non-aqueous enzymatic oxygen scavenging composition in combination with a foodstuff susceptible to oxygen spoilage of a packaged foodstuff, said system comprising an effective amount of a dry neutralizing agent for buffering

reaction products formed during enzymatic activity of said system subsequent to direct application upon said foodstuff in furtherance of oxygen scavenging.

27. (Previously Presented) An organic oxygen scavenging composition for direct contact application to and or with food stuff of packaged food stuffs, said composition comprising non-aqueous ingredients, said ingredients including an enzyme system, an effective energy source for said enzyme system, and an effective neutralizing agent for neutralizing acid produced during enzymatic consumption of said energy source and maintaining an effective pH for continuation of initiated oxygen scavenging.

28. (Previously Presented) In a food preservation process the steps comprising:

a) providing a foodstuff susceptible to oxygen degradation;

b) providing an organic oxygen scavenging composition comprising non-aqueous ingredients, said ingredients including an enzyme system, an effective energy source for said enzyme system, and an effective neutralizing agent for neutralizing acid produced during enzymatic consumption of said energy source; and,

c) packaging said composition with said foodstuff within a container for said foodstuff, said composition thereby in

direct contact with said foodstuff in said container.